



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

GE MARQUETTE MEDICAL SYSTEMS, INC.
LE BISTRO
8200 W TOWER AV
MILWAUKEE, WI

2/20/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

Code Number	Description of Violation	Correct By
12-201.11	Provide a certified food manager from the State. Mail your copy in to Madison with the yellow paper. Show me proof of payment will suffice.	3/6/2013
2-103.11	Manager just completed the food safety handling class, yet there are critical violations present. Make sure you train the staff appropriately on safe food handling practices and follow them yourself. That is the managers responsibility. The Person In Charge must make sure the requirements of the Food Code are followed	3/6/2013
3-101.11	The walk in freezer is dripping condensate onto boxes of food. Condensate is a contaminant. Repair freezer or move food away from dripping freezer ceiling areas. Keep food covered at all times.	3/6/2013
3-302.11	All food must be safe, unadulterated and honestly presented. In the walk in cooler there was raw beef tips stored on top of sauce containers. In the cookline upright cooler there was raw shell eggs, raw burger patties and raw chorizo stored next to and over ready to eat foods. Store all raw meats and eggs on the bottom shelves. All food must be protected from cross-contamination.	3/6/2013



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

3-304.11	Discontinue washing the dishes from left to right. The handsink is on the right which is your dirty side. Wash dishes from right to left. See if your plumber can determine which 2 sinks go to the grease trap. Food equipment must be clean and sanitized before used with food.	3/6/2013
3-501.16	<ol style="list-style-type: none">1. Items on the salad bar were being cold held at 43-46F. Repair unit or find another way to keep food cold.2. Half and half was sitting out since breakfast and was room temperature. Cream was disposed of. Buy chiller containers to keep cream in for coffee and switch them out at meal services. Potentially hazardous food must be held cold at 41 degrees or below. REPEAT VIOLATION	3/6/2013
3-501.17	<p>The date marking system here is inconsistent. Manager stated they put the expiration dates on food, yet many items had today's date on them. Train your staff to be consistent with whatever procedure you decide on. Mark the expiration date or the date you made/opened the item or took it out of the freezer.</p> <p>Many food items were also undated: jalapeno artichoke dip, bags of precooked bacon, deli meats (turkey, roast beef, head cheese, ham), tuna salad, chicken breasts.</p> <p>Ready-to-eat potentially hazardous food held for more than 24 hours must clearly be marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.</p>	3/6/2013
3-501.18	Expired food was in the walk in cooler. Black beans exp. 2/7, pork and beans exp. 2/12, sauce exp. 1/22. Other items were misdated, see date marking violation. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed.	3/6/2013
4-501.114	The sanitizer solution was not being dispensed by the dishwasher. Repair the dishwasher sanitizer system. In the meantime, you may use it to wash and then you have to manually dip in bleach water in the 4th compartment of the warewashing sinks and air dry. The chemical sanitizer used for food equipment must be approved and used following label instructions.	3/6/2013
4-501.116	Levels of chlorine in the sanitizer compartment and in the buckets was well over 400+ppm. This is toxic, use a test kit to ensure chlorine sanitizer is at 100ppm. Buy strips.	3/6/2013



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

- 5-202.11 1. Replace the missing cold water handle at the kitchen spray arm. 3/6/2013
2. Discontinue using the 4 compartment warewashing sink for vegetables.
You now will have to INSTALL a prep sink in the back kitchen area with an
appropriate air gap.

Notes:

CFM is Aaron White exp. 1/28/2018
FDL ok.

Inspector did not get a chance to observe the employees handling the food and check hot holding temperatures of the serving line. This will be done at the reinspection. klg

Do the following:

1. Replace the burnt out hood bulb
2. Clean the ice off the walk in freezer floor
3. Clean the slight amount of mold out of the ice maker. Its on the underside of the white edge.

On 2/20/2013, I served these orders upon GE MARQUETTE MEDICAL SYSTEMS, INC. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature